



TIFFANY ROSE

VIN DE PAYS DE L'ATLANTIQUE



This delicious rosé was deliberately elaborated as an atypical wine. The oak barrel ageing for two-four months will keep the Tiffany rosé longer while still providing a long degree of originality.



VINEYARD

Area : Bordeaux, France

Surface: 0,8Ha

Soil :

Blend : bleeding method on the Merlot

Method of cultivation : reasoned culture principles, Guyot single pruning, leaf-thinning

VINIFICATION

Harvest : machine harvested

Bleeding method : on the Merlot

Fermentation : fiberglass vat

Wine ageing : 2 to 4 months

TASTING

Robe : redcurrant

Nose : fruit drops, citrus, toastiness

Taste : a gourmet syrupy wine with vanilla and mocha notes

Cellar : 2 years



Vignobles
VEDELAGO

DEPUIS 1960